



# PLUM AND WALNUT SPREAD



## QimiQ BENEFITS

- Acid stable and does not curdle
- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients



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easy

## INGREDIENTS FOR 4 PORTIONS

**125 g** QimiQ Classic, unchilled

**250 g** Cream cheese

**3** Plums, finely diced

**0.5** Red onion(s), finely diced

**1 tsp** Flat-leaf parsley, finely chopped

Salt

Black pepper, freshly ground

**3 tbsp** Walnuts, finely chopped

## METHOD

1. Whisk the unchilled QimiQ Classic smooth.
2. Add the remaining ingredients and mix well. Season to taste.